

**Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

**Listing of Claims:**

Claim 1 (Original) Particulates comprising 10-90% wt (preferably 20-85%) of a matrix material and 10-90% wt (preferably 15-80% wt) of triglycerides of fatty acids, wherein of said triglycerides the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides.

Claim 2 (Original) Particulates according to claim 1, wherein the triglycerides of fatty acids are dispersed in the matrix material, preferably as discrete regions.

Claim 3 (Currently Amended) Particulates according to ~~claim 1-2~~ claim 1, wherein the triglycerides of fatty acids are dispersed in the matrix material as oil or fat droplets, crystals or particles.

Claim 4 (Currently Amended) Particulates according to ~~claim 1-3~~ claim 1, wherein said triglycerides of fatty acids are present as oil or fat droplets or crystals which droplets or crystals are at least partly covered by or encapsulated with the matrix material.

Claim 5 (Currently Amended) Particulates according to ~~claim 1-4~~ claim 1, wherein the matrix material comprises a protein and/or a carbohydrate.

Claim 6 (Original) Particulates according to claim 5, wherein the protein comprise a dairy protein, hydrolysed protein, gelatin, soy protein, or mixtures thereof.

Claim 7 (Original) Particulates according to claim 5, wherein the carbohydrate comprises maltodextrin, sugar, sugar derivative, starch, chemically modified starch, physically modified starch, xanthan, guar, locust bean gum, alginate, pectin, carrageenan, polydextrose, or mixtures thereof.

Claim 8 (Currently Amended) Particulates according to ~~claim 1-7~~ claim 1, wherein at least 60% by weight of the particulates has a size of 1-1000  $\mu\text{m}$ , preferably 10-600  $\mu\text{m}$ .

Claim 9 (Currently Amended) Particulates according to ~~claim 1-8~~ claim 1, wherein at least 60% by weight of the oil or fat fat droplets, crystals or particles has a size of 0.05-100  $\mu\text{m}$ , preferably 0.1-20  $\mu\text{m}$ .

Claim 10 (Currently Amended) Particulates according to ~~claim 1-9~~ claim 1, wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.

Claim 11 (Currently Amended) Particulates according to ~~claim 1-10~~ claim 1, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) is at least 15% wt based on the total amount of triglycerides, preferably at least 20%.

Claim 12 (Currently Amended) Particulates according to ~~claim 1-11~~ claim 1, wherein the amount of H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 40% wt based on the total amount of triglycerides.

Claim 13 (Currently Amended) Particulates according to ~~claim 1-12~~ claim 1, wherein the ratio H3 / H2U is between 0.5 and 1.2.

Claim 14 (Currently Amended) Particulates according to ~~claim 1-13~~ claim 1, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.

Claim 15 (Currently Amended) Particulates according to ~~claim 1-14~~ claim 1, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.

Claim 16 (Currently Amended) Particulates according to ~~claim 1-15~~ claim 1, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt.

Claim 17 (Currently Amended) Particulates according to ~~claim 1-16~~ claim 1, containing less than 30% wt (preferably less than 20% wt) of water.

Claim 18 (Currently Amended) Particulates according to ~~claim 1-17~~ claim 1, wherein the particulates are in the shape of flakes, granules, powder, cube, pellet, or tablet.

Claim 19 (Currently Amended) Creamer, whitener or non-dairy cream alternative comprising 10-100% of the particulates according to ~~claim 1-18~~ claim 1.

Claim 20 (Currently Amended) Composition comprising 2-50% wt salt, 0-30% wt MSG, 0-50% fat, 0-20% wt herbs and/or spices, 0-30% wt vegetable particulates, 0-30% wt starch-based thickener and further comprising 0.1-65% wt (preferably 2-50% wt) of the particulates according to ~~claim 1-19~~ claim 1.

Claim 21 (Original) Composition according to claim 20 in the form of flakes, granules, powder or agglomerated or pressed to a cube, pellet, or tablet.

Claim 22 (Currently Amended) Composition according to ~~claim 20-24~~ claim 20, which is a soup or sauce concentrate.

Claim 23 (Original) Process for manufacturing particulates comprising 10-90% wt (preferably 20-85%) of a matrix material and 10-90% wt (preferably 15-80% wt) of triglycerides of fatty acids, wherein of said triglycerides the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, wherein at least 60% by weight of the particulates has a size of 1-1000  $\mu\text{m}$ , the process comprising the steps of:

- preparing an emulsion or dispersion of 10-90% wt (preferably 15-80% wt) of triglycerides of fatty acids, wherein of said triglycerides the amount of H3 (triglyceride of 3 saturated fatty

acids of 16 or more carbon atoms) and H<sub>2</sub>O (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, and 10-90% wt (preferably 20-85%) of a matrix material in an aqueous liquid

- drying said emulsion or dispersion.

Claim 24 (Original) Process according to claim 23, further comprising a homogenising step prior to the drying of the emulsion or dispersion.

Claim 25 (Currently Amended) Process according to ~~claim 23-24~~ claim 23, wherein the drying is carried out by spray-drying.

Claim 26 (Currently Amended) Process for preparing a liquid or pasty sauce, soup or concentrate of such a sauce or soup, which process includes the step of including 0.1-65% wt (preferably 2-50% wt) of the particulates according to ~~claim 1-19~~ claim 1 in such liquid or pasty sauce, soup or concentrate of such a sauce or soup.